Char-Broil®

THE BIG EASY®

Congratulations and welcome to ownership of the new Char-Broil® Big Easy®. It is our sincere hope that by reading this guide and with a little practice you will come to fully enjoy the tender juiciness and delicious flavor of food you prepare with the advanced Big Easy® oil-less infrared turkey fryer. We suggest you take a few moments to read the assembly manual to ensure your cooker is assembled correctly and completely and that you are familiar with both the construction and operation before using your cooker.

There are no hard and fast rules for cooking with your new The Big Easy® - just some basic facts about how the cooker works. The Big Easy® oil-less infrared turkey fryer has an exclusive and patented infrared cooking system that gives you a wide range of control over the temperature and style of cooking you enjoy. Use this grilling guide as an introduction to get started cooking with your new Char-Broil® The Big Easy®. It's filled with great tips, tricks and recipes to get you started.

The most important thing you can do first is register your cooker so that we can be more helpful when you need us. Please complete the warranty registration card found on the last page of your owner's manual or save a stamp and visit us at www.charbroil.com.

When you register, be sure to sign up for our free weekly email newsletter called *Sizzle on the Grill*™. Each issue is packed with tips, tricks, new recipes, party ideas and exclusive subscriber offers. We never sell or distribute your contact information. We want your Char-Broil® experience to be GREAT - and this is one way we can stay in touch.

Happy Cooking!

quick start

Setting up The Big Easy®...

1) Follow the assembly instructions. Reference any safety & usage information found in the assembly manual.

2) Always find a safe, level, outdoor surface to position The Big Easy® for cooking (at least 3 ft away from combustible surfaces).

3) Hand-tighten the quick-connector from The Big Easy® to a full 20lb propane tank (purchased separately).

Cooking Juicy, Crispy, Tender, Flavorful Meat Is Just This Easy...

1) Take your thawed turkey from the refrigerator.

2) Insert the thermometer into the center of the thickest part of the turkey meat and place inside the cooking basket. Be sure you can see the thermometer with food in the cooking basket. Position turkey breast-side up in the cooking basket to ensure even browning.

3) Place the cooking basket into The Big Easy®, open gas valve on tank and ignite per the lighting instructions in your assembly manual. You will know when The Big Easy® is lit as you will notice the heat inside the cooking chamber almost immediately. You can also see that the burner is lit through one of the holes on the top rim of the fryer.

Read the lighting instructions in your assembly manual for more detail.

4) Once your turkey is up to the safe internal temperature, use the enclosed hook to pull the cooking basket out of The Big Easy® and you're done.

USDA Recommended
Internal Cooking Temperatures

Ground Meat

Beef, Pork, Veal, Lamb.....160˚F
Turkey, Chicken.....165˚F

Fresh Beef, Veal Lamb

Medium Rare.....145˚F
Medium.....160˚F
Well Done.....170˚F

Poultry

Chicken & Turkey, whole.....165˚F
Poultry Parts.....165˚F
Duck & Goose.....165˚F

Fresh Pork

Medium.....160˚F
Well Done.....170˚F

* For more information visit www.charbroil.com

Actual cook time will vary depending on outdoor temperatures. Internal temperatures are at or above recommendations by the USDA Food Safety & Inspection Service.

Since pop-up turkey timers are not 100% accurate, always use included meat thermometer to ensure proper doneness.

It's just that easy!

tips & tricks

Some tips to get you started...

1) Seasoning the cooking chamber: Spray The Big Easy® stainless steel cooking chamber and the cooking basket with non-stick cooking spray prior to cooking **to help make clean-up easier** and to prevent rusting after cooking. The cooking chamber will continue to darken with use. This will inhibit rusting along with improving the performance of the infrared cooking system.

2) As when you cook a turkey or chicken by roasting or frying, always **remove the "goodies"** (giblets, neck, etc) from inside the turkey before seasoning and/or cooking.

3) Use a wooden toothpick to **hold the legs** of whole turkeys or chickens in place, or leave the metal leg-clips in place while cooking. This makes loading and unloading poultry in the cooking basket much easier.

4) **Rub the skin** with peanut, olive or other oil for added flavor and crispiness.

5) For an added flavor kick, **inject your favorite marinades**, butters, and spices with a marinade injector (popular for use with turkeys). You can also find or create marinades that are excellent for all types of poultry, beef, and pork. Needle injectors are used to incorporate marinades directly into the thicker muscle pieces in meats... right where you need it.

One of our favorite injected marinades is one you can make right at home. Melt 2 sticks of butter and mix with 1/3c. creole seasoning of your choice. Inject mixture into bird & rub the remaining seasoning on the outside.
Yum, yum!

6) **Dry rubs** are perfect flavor enhancers for anything you drop into The Big Easy®. With any oil-based fryer, dry rubs can wash away, but with The Big Easy®, they add a nice, extra-crispy flavor to the outside.

7) **Brining** is a process similar to marinating in which meat (most often pork or chicken) is soaked in a salt solution (the brine) before cooking. Brining makes cooked meat more moist by hydrating the cells of the muscle tissue before cooking, and traps water molecules and holds them during cooking. This prevents the meat from drying out, or dehydrating.

Char-Broil's® EZ Basic Brine recipe:
1/4 cup kosher salt
1/4 cup packed brown sugar
4 cups hot water
Thoroughly mix all the ingredients, place meat in an appropriate sized sealable plastic bag and cover with brine. Place in refrigerator for 4-24 hours depending upon size of meat. Remove and rinse, pat dry and allow to come to room temperature before adding rub or other seasonings.

8) Use of **mesh top cover is optional**. Heat will reflect off of the top cover and provide additional browning to the top of your meat. Be careful - the top cover can cause the heat to reflect too much, so as to burn the top of your meat. The top cover helps when cooking in temperatures below 40˚F or in high-wind conditions.
One suggestion is to cook the meat without the top cover in place, but put it on toward the end for a bit of extra browning, if desired.

9) An easy way to create the **perfect gravy** is with the drippings from the removable grease tray. Before cooking the turkey, you must insert a food-safe aluminum liner into the removable grease tray to catch the drippings. We suggest you pour the drippings into a pan on the stove and heat it to the proper temperature for doneness(180˚F or 82˚C). Then, simply use your favorite

gravy recipe to create the perfect accompaniment to your succulent turkey. NEVER SERVE THE DRIPPINGS DIRECTLY FROM THE GREASE TRAY!

10) With no OIL to dispose of **clean up time** is minimal: the grease tray will catch all liquid from the cooking process. The grease tray slides out of the cooker and can be dumped out. If needed, wipe out any remaining liquid and replace the tray for the next cooking. The grease tray is a painted surface and should not be cleaned in a dishwasher.

11) After each use it is advised to **burn off** any excess grease and food debris that has accumulated on the bottom of the cooking chamber. By super-heating the debris in the bottom, it will turn to ash and can be easily removed. Ignite the cooker and super-heat the unit (with top cover on) for approximately 15 minutes or until the residue turns to ash. After cooling, the cook chamber can be lifted out and the ash residue can be dumped out. If needed, a grill brush can be used to brush out the cooking chamber. At this point, the unit is ready for the next cooking.

The wire cooking basket can also be super heated in the cooking chamber to loosen cooked on food particles. Brush with wire grill brush and wipe off the basket. If desired, the wire basket can be placed in a dishwasher or washed in a sink.

12) Minimize the need to **clean the exterior** of The Big Easy® by using a Char-Broil® cover that is specially designed for The Big Easy® Fryer.

Got some Tips & Tricks to add?

Sign up for our weekly e-newsletter at www.**sizzle-onthegrill**.com and tell us what you've tried!

NOTES:

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recipes

POULTRY

"Easy" Southern Fried Turkey

Ingredients:
Whole turkey (see product manual for max size)
Olive oil
Herb seasoning or favorite dry rub
(Tip: lower sugar content rubs work best)

Directions:
Prepare turkey for cooking (remove "goodies"). Pat turkey dry and rub with olive oil. Season turkey outside with your favorite herb seasoning and place in the cooking basket breast side up. Cook the turkey until the internal temperature is 165 F degrees. The outside should be crisp and golden brown. Remove turkey from the cooking basket and let set for 10 – 15 minutes. Carve turkey and enjoy.

**Garlic based seasoning can be used with equally successful results.*

Try - Roasted sweet potatoes cooked above turkey using The Big Easy® Hanging Basket available at www.charbroil.com

Fried Turkey- Louisiana Style:

Ingredients:
Whole turkey (see product manual for max size)
Peanut oil
Creole Seasoning dry rub
(Tip: lower sugar content rubs work best)
Optional: Inject turkey with favorite marinade

Directions:
Prepare turkey for cooking (remove "goodies"). Pat turkey dry and rub with peanut oil. At this time, inject turkey with favorite marinade (ref. Rubs and Marinades) if desired. Inject marianade in multiple locations in the breast and legs about ½" apart to spread the marinade throughout the meat). Season turkey outside with creole seasoning and place in the cooking basket breast side up. Cook the turkey until the internal temperature is 165 F degrees. The outside should be crisp and golden brown. Remove turkey from the cooking basket and let set for 10 – 15 minutes. Carve turkey and enjoy.

Cornish Hens

Ingredients:
Multiple cornish hens (3 fit perfectly around the cooking basket)
Olive oil
Herb Seasoning dry rub
(Tip: lower sugar content rubs work best)

Directions:
Follow same preparation process as "Easy Rotisserie Chicken". Arrange three hens with the breast side toward the outside in the bottom of the cooking basket *(additional hens or other foods can be added with the use of The Big Easy® Hanging Basket available at www.charbroil.com*). Cook hens until the internal temperature is 165 F degrees. Serve and enjoy.

"Easy" Rotisserie Chicken

Ingredients:
Whole chicken
Olive oil
Herb Seasoning dry rub (Mohieto seasoning is also wonderful)
(Tip: lower sugar content rubs work best)

Directions:
Prepare chicken for cooking (remove "goodies"). Pat chicken dry and rub with olive oil. Season chicken outside with your favorite herb seasoning & place in cooking basket. Cook chicken until internal temperature is 165 F degrees. Outside should be crispy and golden brown. Remove chicken from cooking basket let set for 10 – 15 minutes. Carve and enjoy. Serve with The Big Easy® Roasted Potatoes and Corn

Try - Use lemon-pepper rubs (available at your local supermarket) for a different flavor combination.

Tip: Chickens are great to double stack by using The Big Easy® Hanging Basket available at www.charbroil.com

PORK

BBQ Pork (Boston Butt) – The Big Easy® Style

Ingredients:
5 – 7 lb Boston Butt
Oklahoma Joe's® Hog & Yard Bird™ dry rub
(Tip: lower sugar content rubs work best)

Directions:
Trim Boston Butt of excess fat. Season entire cut of meat. Use your favorite Oklahoma Joe's® Dry Rub - Hog & Yard Bird™ seasoning tastes great. Place into the cooking basket and cook pork until the internal temperature is 160 F degrees. Remove Boston Butt from cooking basket let set for 10 – 15 minutes. Pork (Boston Butt) depending on preference can be served chopped, sliced, or cubed for serving. If chopping – mix the outside and inside cuts of meat. Apply Oklahoma Joe's® sauce while mixing or serve as a condiment.

Tip: Try adding link sausage on The Big Easy® Hanging Basket to serve as an appetizer – Sausage will cook in about 30-45 minutes. Smoked sausage works great.

Country Style Spare Ribs

Ingredients:
Country Style Spare ribs
Oklahoma Joe's® Hog & Yard Bird™ dry rub
(Tip: lower sugar content rubs work best)

Directions:
Season ribs with Oklahoma Joe's® Hog & Yard Bird™ seasoning. Place desired amount of ribs loosely in the bottom of the basket. *Add more ribs above by using The Big Easy® Hanging Basket available at www.charbroil.com.* Meat should not be placed overlapping other meat – the heat needs to be able to circulate around the meat. Cook ribs until the internal temperature is 160 F degrees. These will cook fast – approximately 30 - 45 minutes.

The Big Easy® Style – Pork Tenderloins

Ingredients:
2 Pork Tenderloins
Olive oil
Kosher salt
Fresh cracked pepper
Optional: Oklahoma Joe's® Hog & Yard Bird™ dry rub
(Tip: lower sugar content rubs work best)

Directions:
Start with (2) Pork Tenderloins. Trim off excess fat. Rub Tenderloins with olive oil. Season meat with kosher salt and fresh cracked pepper. Place tenderloins in bottom of the cooking basket and place in The Big Easy®. *Option: skewer one end of the tenderloins and hang them vertically across the top of the cooking basket.* Cook pork until the internal temperature is 160 F degrees. These will cook fast – approximately 45 minutes. Remove the tenderloins from cooking basket let set for 10 – 15 minutes. Cut tenderloins in ½ inch angled slices and serve with favorite side dishes. Serve with your favorite Oklahoma Joe's® sauce.

BEEF

Big Easy® Beef Roast

Ingredients:
3 - 5 lb Beef Roast
Oklahoma Joe's® Sweet and Spicy dry rub
(Tip: lower sugar content rubs work best)
Optional: seasoning sauce for marianade

Directions:
Trim a 3 to 5 lb beef roast and prepare for cooking. Season outside with Oklahoma Joe's® dry rub seasoning (Option: try creole seasoning for added spice). Place beef roast in bottom center of cooking basket, place basket in The Big Easy®. Cook beef until the internal temperature reaches the desired doneness, (ref Temp guide for rare, medium and well temperatures). Beef can be removed 5 to 10 degrees prior to the desired internal temperature. While meat is resting for a minimum of 10 minutes, it will continue to cook internally and the internal temperature will continue to rise.

Char-Broil's® Favorite Premium Prime Rib / Rib Roast

Ingredients:
5 lb rib roast roast
1 Tbsp garlic powder
1 Tbsp Sea Salt
1 Tbsp Onion powder
2 tsp cayenne pepper
2 tsp each: dried rosemary, thyme

Directions:
Mix all dry ingredients together in large mixing bowl - using fork or whisk. Place rib roast in bowl and use hands to pat rub into all areas of meat (Note: rubber gloves can come in handy to prevent the spices from coating your hands!). Place rib roast in the cooking basket - make sure the meat is centered and balanced.

Cook to a to an internal temp of 135F degrees for Rare & 145F degrees for Medium-Rare. When internal temp is approximately 5-10 dgrees below the target you desire, remove and place on plate or tray, cover with aluminum foil and a kitchen towel - allow to rest about 20 minutes while the internal temperature continues cooking the roast to the target temp. The resting time is approximately 20 minutes before slicing. Slice and enjoy!

Tip: Try cooking roasted red potatoes and corn above the roast using The Big Easy® Hanging Basket available at www.charbroil.com.

Lamb

Easy Leg Of Lamb In The Big Easy®

Ingredients:
7 lb bone-in leg of lamb
1 Tbsp garlic powder
1 Tbsp Sea Salt
1 Tbsp Onion powder
2 tsp each: dried rosemary, thyme
1 tsp cumin

Directions:
Mix all dry ingredients together in large mixing bowl - using fork or whisk. About 3-4 hours before cooking, remove lamb from cooler and place in large bowl using hands to pat rub into all areas of meat (Note: rubber gloves can come in handy to prevent the spices from coating your hands). Place room temperature lamb leg in cooking basket - make sure the meat is centered and balanced - use wires or skewers to help hold in place. Coat with herbs like rosemary, thyme, and spices like cumin, salt and pepper. Place cooking basket in cooker, turn on. Check for Rare 145F degrees…remove at 140F, Med 160F degrees…remove at 155F. Allow to rest for approximately 20 mins and slice cross grain off the bone.

Vegetables

Roasted Potatoes (Red, Sweet, Idaho, etc.)

Wash and clean potatoes. Place in base of cooking basket or use The Big Easy® Hanging Basket available at www.charbroil.com. Cook until a tooth pick can easily go into the center of the potatoes. *For additional flavor, try rubbing potatoes with olive oil and seasoning with kosher salt.* As a general guide, a large potato will cook in the time it takes to cook a turkey or a beef roast.

Tip - Sweet potatoes are great if cut in half lengthwise, dotted with butter and sprinkled with brown sugar after cooking.

Double Baked Barbeque Potatoes

Ingredients:
6 large baking potatoes (previously cooked in your Big Easy)
1 (16oz.) carton sour cream
1 1/2 cups shredded Cheddar cheese (divided)
1 stick butter/margarine, softened
2tsp. salt
pepper to taste
1 lb finely chopped barbeque pork butt
1 each large red, yellow and green bell pepper, finely diced

Directions:
After cooking for approximately 1 1/2 hours in The Big Easy®, allow to cool slightly. Cut each in half lengthwise. Carefully scoop potato out of each half to within 1/4" of skin, reserving skins. Place hot potatoes in a large mixing bowl. Add sour cream, 3/4 cup of cheese and butter or margarine and blend well. Stir in salt, pepper and finely chopped barbeque. Spoon mixture into reserved potato skins. Sprinkle remaining cheese and the finely diced bell peppers over potatoes. Place in a preheated 350˚ oven until cheese melts.

Corn

Wash and clean corn in the husk (do not remove the husk). Soak corn in cold water for 30 minutes or up to an hour. Place the corn in the base of the cooking basket or The Big Easy® Hanging Basket available at www.charbroil.com. Corn is good to cook above a main meat dish and will cook in about 45 to 60 minutes.
You will know it's done when you press a kernel and liquid comes out.

RUBS & MARINADES

Universal Smoking Rub

Good on smoked ribs, brisket, and chicken.
3/4 cup paprika
1/4 cup freshly ground black pepper
1/4 cup coarse salt, either kosher or sea salt
1/4 cup sugar
2 tbsp. chili powder
2 tbsp. garlic powder
2 tbsp. onion powder
2 tsp. cayenne

Mix the spices in a bowl and store covered in a cool, dark place or freeze. Yields 2 cups.

Asian Rub

2 tbsp. sesame seeds, toasted
2 tsp. ground turmeric
1 tsp. ground coriander
1/2 tsp. salt
1/2 tsp. onion powder
1/4 tsp. ground cumin
1/8 tsp. ground cinnamon

Mix the ingredients in a bowl and store covered in a cool, dark place or freeze. Yields 1/4 cup.

Mediterranean Rub

2 tbsp. fennel seeds, crushed
1 tbsp. freeze-dried chives
1 tbsp. mustard seeds, crushed
1 tsp. lemon pepper
1/4 tsp. garlic powder
1/4 tsp. salt

Mix the ingredients in a bowl and store covered in a cool, dark place or freeze. Yields 1/4 cup.

Lamb and Beef Rub

2 tbsp. chopped fresh rosemary
or 2 tsp. dried rosemary
2 large cloves garlic, minced
1 1/2 tsp. salt
1 tsp. freshly ground pepper
Zest of 1 lemon or lime, finely grated

Mix the ingredients in a bowl. Coat meat surface lightly with oil then rub with seasonings. Marinate several hours before grilling. Yields 1/4 cup.

Creole Seafood Rub

This rub is delicious when applied to almost any seafood or meat.

1/4 cup coarse (kosher or sea) salt
2 tbsp. garlic powder
2 tbsp. onion powder
2 tbsp. dried thyme
2 tbsp. dried oregano
2 tbsp. paprika
1 tbsp. freshly ground black pepper
1 tbsp. white pepper
1 to 3 tsp. cayenne pepper, or to taste
1/4 tsp. ground nutmeg

Combine all ingredients in a jar; twist the lid on airtight, and shake to mix. Apply to seafood (or meat) at least 30 minutes before grilling. Store covered in a cool, dark place or freeze for up to 6 months. Yields 1 cup.

Prize Winning Poultry Rub

3/8 cup paprika
1/8 cup freshly ground black pepper
1/8 cup celery salt
1 tbsp. onion powder
1 tbsp. dry mustard
1 tsp. cayenne
Zest of 2 lemons, minced

Mix the ingredients in a bowl and store covered in a cool, dark place or freeze. Yields 1 cup.

Creole (injectable) Marinade

Melt 2 sticks of butter and mix with 1/3 c of Creole seasoning. Inject mixture into the bird and rub remaining seasoning on the outside.

Teriyaki Marinade

4 tsp. dry mustard
1 garlic clove, minced
4 tsp. ground ginger
1/2 cup olive oil
1 cup soy sauce

Combine all the ingredients and marinate your favorite meat. Use with pork tenderloin and marinate overnight, marinate chicken breasts 4 to 8 hours, marinate salmon for 4 hours.

Red Wine Beef Marinade

1/2 cup olive oil
1 1/2 cups red wine
1 tbsp. dried rosemary
1 tbsp. garlic powder
1 tsp. sweet paprika
Kosher salt and freshly ground pepper to taste

Combine all ingredients and let rest for 30 minutes. Taste and adjust seasonings. Pour over beef. Marinate refrigerated and covered for 30 minutes (not longer or the meat will become spongy). Grill immediately. Yields 2 cups.

Worcestershire Marinade

Excellent with beef.
1 small bottle Worcestershire sauce
1/2 cup wine vinegar
Juice of 2 lemons
2 bay leaves
2 garlic cloves, sliced
Seasoned salt
Seasoned pepper

Mix together. Allow steak to marinate for 2 to 3 hours. Marinate roast overnight. Yields about 1 1/2 cups.

Chicken or Fish Marinade

1/2 cup olive oil
1 cup dry white wine
Juice of 2 lemons
Zest of 1 lemon
4 cloves garlic, chopped
Dash of red pepper flakes
Kosher salt and freshly ground pepper to taste

Combine all ingredients and let rest for 30 minutes. Taste and adjust seasonings. Pour over chicken or fish. Marinate refrigerated and covered for 30 minutes (not longer or the meat will become spongy). Grill or cook immediately. Yields 2 cups.

Beer Marinade

This marinade is perfect for beef or game.
1 1/2 cups beer (strong-flavored beer)
2 tbsp. cider or wine vinegar
1/2 cup olive oil
1 small onion, thinly sliced
2 garlic cloves, finely chopped
Salt and freshly ground black pepper

Combine all ingredients and marinate for 8 to 48 hours. Yields 2 cups.

Basic Pork Sop

2 cups cider vinegar
3 tbsp. freshly ground black pepper
2 tsp. salt
1 tbsp. Worcestershire sauce
1 tbsp. paprika
1 tbsp. cayenne

Combine all ingredients and add 1 cup of water. Warm over low heat before using. Yields 3 1/2 cups.

Herb-Curry Marinade for Poultry or Seafood

1/2 cup dry sherry
1/4 cup salad oil
2 tsp. salt
1 tsp. thyme leaves
1 tsp. basil leaves
1 tsp. tarragon leaves
1/2 tsp. curry powder
1/2 tsp. garlic powder
1/2 tsp. lemon pepper

Combine ingredients, blending well. Marinate poultry or fish overnight in refrigerator. Yields about 1 cup.

Mr. Drigger's Secret Barbecue Sauce

Can easily be doubled or halved.
2 cups ketchup
2 cups mustard
2 cups vinegar
2 cups Worcestershire sauce
1 stick margarine
Tabasco sauce to taste
Black pepper to taste

Combine all ingredients in a large saucepan and cook over low heat stirring often until thickened. Yields 8 1/2 cups.

Oklahoma Joe's® Hot Barbecue Sauce

1 cup water
2/3 cup white vinegar
1/3 cup tomato puree
1 tbsp. finely ground black pepper
1 tbsp. chile powder mix
2 tsp. salt
1 1/2 tsp. cayenne pepper
1 1/2 tsp. granulated sugar
1 tsp. garlic powder

Combine all ingredients and mix thoroughly. Yields 2 cups.

Want more great recipes like these?

Sign up for our weekly e-newsletter at
www.**sizzleonthegrill**.com!

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